

Asparagus Potato Salad

Makes: 50 Servings

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Ingredients	Weight	Measure
Small white potatoes	18 lb	
Asparagus cuts and tips, frozen	3 lb	4 qt
Light mayonnaise	3/4 lb	1 1/2 cups
Fat-free sour cream	3/4 lb	1 1/2 cups
Italian salad dressing	1 1/2 lb	3 cups
Fresh parsley, chopped	1/2 oz	6 Tbsp
Celery, chopped	1 lb	1 qt
Carrot, shredded	1 lb	1 qt

Directions

1. Cut potatoes into bite-size chunks, about 1-inch square. Boil potatoes until tender, 10 to 15 minutes, depending on size of chunks.
2. Drain potatoes and immediately toss with the asparagus. (The warm potatoes should thaw the asparagus.)
3. Set aside to cool.
4. Whisk together mayonnaise, sour cream, salad dressing and parsley.
5. Once the potatoes and Michigan asparagus are cool, gently toss in the celery and carrots, being careful not to break up the potatoes.
6. Add the dressing mixture; gently toss to coat.
7. Serve cold.

Source: Michigan Asparagus Advisory Board